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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/710,337	07/01/2004	Joseph Araujo	CCT-P0001	4336
	7590 08/24/2007 V GROUP, P.C.		EXAMINER	
7910 IVANHO	E AVE. #325		PERREIRA, MELISSA JEAN	
LA JOLLA, CA 92037			ART UNIT	PAPER NUMBER
			1618	·
				
	•		MAIL DATE	DELIVERY MODE
			08/24/2007	PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

·		Application No.	Applicant	:(s)
Office Action Summary		10/710,337	ARAUJO I	ET AL.
		Examiner	Art Unit	
	•	Melissa Perreira	1618	
Period fo	The MAILING DATE of this communication app	pears on the cover s	heet with the correspond	ence address
A SH WHIC - Exter after - If NO - Failu Any r	ORTENED STATUTORY PERIOD FOR REPLY CHEVER IS LONGER, FROM THE MAILING DATE of the may be available under the provisions of 37 CFR 1.1: SIX (6) MONTHS from the mailing date of this communication. The period for reply is specified above, the maximum statutory period or reply within the set or extended period for reply will, by statute reply received by the Office later than three months after the mailing and patent term adjustment. See 37 CFR 1.704(b).	ATE OF THIS CON 36(a). In no event, however, will apply and will expire SI c, cause the application to b	MMUNICATION. Fr., may a reply be timely filed K (6) MONTHS from the mailing dat ecome ABANDONED (35 U.S.C. §	te of this communication.
Status				
2a)⊠ 3)□ Dispositi 4)⊠ 5)□ 6)⊠ 7)□ 8)□ Applicati	Since this application is in condition for allowar closed in accordance with the practice under E on of Claims Claim(s) 1-12 and 27-36 is/are pending in the 4a) Of the above claim(s) is/are withdraw Claim(s) is/are allowed. Claim(s) 1-12 and 27-36 is/are rejected. Claim(s) is/are objected to. Claim(s) is/are objected to. Claim(s) are subject to restriction and/or on Papers The specification is objected to by the Examine	action is non-final nce except for form Ex parte Quayle, 19 application. wn from considerate relection requirement.	al matters, prosecution a 35 C.D. 11, 453 O.G. 21 ion.	
_	The drawing(s) filed on is/are: a) acc Applicant may not request that any objection to the Replacement drawing sheet(s) including the correct The oath or declaration is objected to by the Ex	drawing(s) be held in	abeyance. See 37 CFR 1.	ee 37 CFR 1.121(d).
Priority ι	ınder 35 U.S.C. § 119			
a)l	Acknowledgment is made of a claim for foreign All b) Some * c) None of: 1. Certified copies of the priority document 2. Certified copies of the priority document 3. Copies of the certified copies of the priority document application from the International Bureau See the attached detailed Office action for a list	s have been receives have been receives have been receiverity documents have u (PCT Rule 17.2(a	ed. red in Application No e been received in this N n)).	
2) Notice (3) Information	t(s) te of References Cited (PTO-892) te of Draftsperson's Patent Drawing Review (PTO-948) mation Disclosure Statement(s) (PTO/SB/08) tr No(s)/Mail Date	5) <u> </u>	nterview Summary (PTO-413) aper No(s)/Mail Date otice of Informal Patent Applica ther:	ation

DETAILED ACTION

Claims 1-12 and 27-36 are pending in the application. Claims 27-36 are newly added in the amendment filed 7/27/07. Any objections and/or rejections from previous office actions that have not been reiterated in this office action are obviated.

Information Disclosure Statement

1. The information disclosure statement filed 7/11/04 fails to comply with 37 CFR 1.98(a)(2), which requires a legible copy of each cited foreign patent document; each non-patent literature publication or that portion which caused it to be listed; and all other information or that portion which caused it to be listed. It has been placed in the application file, but the information referred to therein has not been considered.

Specification

2. The disclosure is objected to because of the following informalities: A few examples of the informalities are: a.) there is a space missing between the words testing and The on page 26, line one of [0060] in the specification, b.). there is a space missing between the words procedure and During on page 27, line one of [0062] in the specification, c.) there is a space missing between the words Phase and The on page 28, line one of [0064] in the specification, etc. There are too many mistakes to list them all. Appropriate correction is required.

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New Rejections Necessitated by the Amendment Claim Rejections - 35 USC § 102

3. The following is a quotation of the appropriate paragraphs of 35 U.S.C. 102 that form the basis for the rejections under this section made in this Office action:

A person shall be entitled to a patent unless -

(b) the invention was patented or described in a printed publication in this or a foreign country or in public use or on sale in this country, more than one year prior to the date of application for patent in the United States.

- 4. Claims 1 and 2 are rejected under 35 U.S.C. 102(b) as being anticipated by Rashotte et al. (Neuroscience & Biobehavioral Reviews **1984**, *8*, 231-237).
- teaches of the method of determining the palatability of food depending on a qualitative difference, such as flavors in concurrent operant schedules. The preference for a flavor is represented by an animal (dog) pressing a lever (stimulus) to obtain the preferred food (p231, paragraph 2). The initial test conditions were that an uncoated food was available on both levers to establish empirically that the animals responded equally to the lever schedules (p232, paragraph 2). The experiments begins with a lever that produces a coated food always being marked by a lighted rectangle (stimulus) above it while the lever that produces an uncoated food was always marked by a lighted circle (stimulus) above it (p232, paragraph 6). The tests were repeated until a two-part behavioral criterion was established (p232, paragraph 6) and the results of the experiments were recorded and analyzed for the choices of preferred and non-preferred food (i.e. coated and uncoated) (p232, paragraph 8-10). The results show that dogs will respond differentially in a concurrent schedule lever pressing test to obtain the food

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containing the fat coating (flavor-enhancing) when the alternative is an uncoated portion of the same food and that highest coating-level produced the strongest preference. The rank preference for the different coating-levels was ultimately established (p233, paragraph 2).

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- 6. Claims 1 and 2 are rejected under 35 U.S.C. 102(b) as being anticipated by Laska et al. (*Learn Mem.* **1998**, *5*, 193-203).
- 7. Laska et al. (Learn Mem. 1998, 5, 193-203) teaches of the method of determining the palatability of a food by reliably learning to avoid the unpalatable food items within 10 trials (abstract). The conditioned avoidance learning paradigm utilized squirrel monkeys and marmosets to reliably form associations between visual or olfactory cues of a potential food and its palatability and to remember the associations over prolonged periods of time (abstract). In the experiments the animals were presented individually presented with pairs of cookies that only differed either in color or shape or odor, with one of the alternatives being unpalatable (p194, stimuli). For testing color as the discrimination stimulus, round cookies were stained red or yellow, for testing shape unstained cookies were prepared without baking aromas and were cut out round or triangle shape, etc. (p195, paragraph 1). The animal's behavioral reactions toward both the palatable and unpalatable food items were unequivocal and identical to those shown in response to the differently shaped cookies that were neither stained nor odorized (p195, paragraph 2). In assessing performance, correct choices consisted in the animals taking the palatable cookie as the first one into their mouths (p195, data

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analysis). The results show that the animals reliably form associations between visual or olfactory cues of a potential food, in the absence of gustatory cues, and its palatability. The animals also retain these associations in memory and to make use of them in new encounters with the same stimuli (p198, experiment 2) and remember the significance of the visual cues color and shape (p199, general discussion).

Claim Rejections - 35 USC § 103

- 8. The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:
 - (a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.
- 9. Claims 1-12 and 27-36 are rejected under 35 U.S.C. 103(a) as being unpatentable over Laska et al. (*Learn Mem.* **1998**, *5*, 193-203) in view of Tapp et al. (*Learn Mem.* **2003**, *10*, 64-73).
- 10. Laska et al. (*Learn Mem.* **1998**, *5*, 193-203) discloses the method of determining the palatability of a food by reliably learning to avoid the unpalatable food items within 10 trials (abstract). The conditioned avoidance learning paradigm utilized squirrel monkeys and marmosets to reliably form associations between visual or olfactory cues of a potential food and its palatability and to remember the associations over prolonged periods of time (abstract) as well as that stated above. Laska et al. does not disclose using reversal learning.

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- 11. Tapp et al. (*Learn Mem.* **2003**, *10*, 64-73) discloses a discrimination learning procedure for the method of size and learning behavior in aging dogs. The method of discrimination learning involves using a food reward with a preferred stimulus and a non-preferred stimulus. The stimulus most frequently selected by the animal was deemed the preferred object. The dogs learn to displace a preferred stimulus when displacement of a non-preferred stimulus results in a food reward. The discrimination reversal learning procedure involved rewarding the dogs with food when the preferred stimulus was chosen while displacement of a non-preferred stimulus results in no food reward (p70, column 2). The responses to the stimuli and the choices of the dogs was recorded and analyzed for each trial (p71, paragraphs 2-5) and the dogs received 10 daily trials, 7 days per week.
- 12. At the time of the invention it would have been obvious to one ordinarily skilled in the art to utilize the discrimination reversal learning procedure of Tapp et al. for the method of determining the palatability of a food as disclosed by Laska et al. It is obvious since performance monitoring is a critical executive function and reversal learning tasks predominantly rely on executive functions. Discrimination reversals require subjects to inhibit prepotent responses to previously correct stimuli and to shift responses to a new stimulus-reward contingency within the same perceptual dimension [Tapp et al. (Learn Mem. 2003, 10, 64-73, see p64, paragraph 2)]. The discrimination reversals stimulus-reward trials allows for a true result in regards to the effects of palatability on the choice of the reward regardless of the stimulus (i.e preferred or non-preferred). Also, it is obvious to try multiple stimuli for the method of determining the

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palatability of a food as disclosed by Laska et al. between the preference for a stimuli associated with a preferred food and the stimuli associated with a non-preferred food to reinforce the results for the discrimination learning procedure.

Conclusion

No claims are allowed at this time.

13. Applicant's amendment necessitated the new ground(s) of rejection presented in this Office action. Accordingly, **THIS ACTION IS MADE FINAL**. See MPEP § 706.07(a). Applicant is reminded of the extension of time policy as set forth in 37 CFR 1.136(a).

A shortened statutory period for reply to this final action is set to expire THREE MONTHS from the mailing date of this action. In the event a first reply is filed within TWO MONTHS of the mailing date of this final action and the advisory action is not mailed until after the end of the THREE-MONTH shortened statutory period, then the shortened statutory period will expire on the date the advisory action is mailed, and any extension fee pursuant to 37 CFR 1.136(a) will be calculated from the mailing date of the advisory action. In no event, however, will the statutory period for reply expire later than SIX MONTHS from the date of this final action.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Melissa Perreira whose telephone number is 571-272-1354. The examiner can normally be reached on 9am-5pm M-F.

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If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Mike Hartley can be reached on 571-272-0616. The fax phone number for

the organization where this application or proceeding is assigned is 571-273-8300.

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August 15, 2007